

Patent Abstracts of Japan

PUBLICATION NUMBER : 03067544
PUBLICATION DATE : 22-03-91

APPLICATION DATE : 07-08-89
APPLICATION NUMBER : 01202933

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INT.CL. : A23C 20/02

TITLE : PREPARATION OF CHEESE FROM REFINED SOYBEAN FLOUR

ABSTRACT : PURPOSE: To obtain a soybean cheese having high nutrient value at a low cost by adding oil and fat and a cheese flavor to deodorized soybean flour, thereby adjusting the taste and flavor of the soybean.

CONSTITUTION: Washed raw soybean is skinned, introduced into a closed box, heat-treated by introducing hot steam under stirring and pulverized to obtain deodorized soybean flour. The soybean flour is added with 10-20wt.% of water and mixed with a slight amount of cheese flavor and a small amount of oil or fat. The mixture is dried to obtain a ~~Parmesan cheese made from soybean~~. A process cheese made from soybean can be prepared by using 40-50wt.% of water and heating the mixture at 68-73°C and a soybean cream cheese is produced by using 50-60wt.% of water and converting the mixture into a colloidal solution. A soybean product satisfying the requirements of both supplier and the customer can be produced by this process.

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